



## PABLO FALLABRINO CATARSIS 2018

**REGION:** Canelones, Uruguay

**APPELLATION:** Atlántida

**YIELD (HI/Ha):** 60 hl/ha

**BLEND:** 50% Ruby Cabernet 40% Barbera,  
10% Tannat

**WINEMAKER:** Pablo Fallabrino

### VINEYARD

It comes from a 17ha vineyard, located next to the coast, where the River Plate estuary meets the Atlantic Ocean. Soils are formed of calcareous white and brown clays.

### VITICULTURE

Using no insecticide and dry no-till farming, the family practices sustainable farming. Minimal intervention viticulture. Hand harvested.

### WINEMAKING

Fermentation and maceration for 5 days at 34°C with daily pumping over. 30% of the wine aged for 12 months in used French oak.

### TASTING NOTES

Full body wine, with strong notes of cherries, delicate vanilla, smokiness, and a hint of eucalyptus. Great complexity and long-lasting finish.

[www.bodegapablofallabrino.uy](http://www.bodegapablofallabrino.uy)

Instagram: [@bodegapablofallabrino](https://www.instagram.com/bodegapablofallabrino)



**CLOSURE:** Natural cork

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes